



Old Glory Tart with Roasted Colorado Vegetables and Haystack Goat Cheese

Recipe by Chef Florian Wehrli

1 six-inch rectangle of shop-bought puff pastry (whole butter if possible)
Cracked black pepper

Eggplant caviar

Cut eggplant in half, sprinkle it with olive oil, salt, pepper, and turn up side down on a baking sheet, cook for 20 minute in a 325F oven. Remove the cooked puple from the skin and chop it. Adjust the seasoning

Roll out the pastry

Simply roll out the pastry to the required size. Dock with a fork.
Load with Eggplant caviar, cracked pepper.

1 sliced Colorado vine ripe tomato
5 slices of eggplant (with the peel on)
2 Tps extra virgin olive oil
Fresh thyme
Salt and pepper
¼ cup Haystack fresh goat cheese

Marinate the vegetables.

Sprinkle the olive oil and chopped fresh thyme over vegetable and season them.

Build the flag

Arrange the vegetables over the eggplant caviar to form stripes. Use the goat cheese for the “stars”

Place in the oven

Place in a moderate oven, 375F, cook for around 20 minutes.